

Food Service Establishment Inspection Report

Name: **Kentucky Fried Chicken**
 Address: **242 Banks Crossing**
Fayetteville, GA 30214

Establishment Number

1-4890

Previous

82

Score

89

Year Month Day Inspection Time Purpose Enforcement
2005 11 29 15:30 Routine 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
 X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3	X		
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	X		
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				_____ ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								
Category III: Correct before next routine inspection 18.a. Cleaning is needed of inside under-counter cooler surface. b. Cleaning/ wiping is needed of walk-in unit handle. 32.a. Cleaning is needed of floor in walk-in freezer. b. Two damaged ceiling tiles need replacing at rear corner of kitchen. 33. Two damaged and one missing ceiling light shields need replacing in kitchen. SEE ADDENDUM											
Discussed with/Title Peggy Watson - Store Manager					Inspected By/Title:						

Food Service Addendum

Name: Kentucky Fried Chicken
Address: 242 Banks Crossing
Fayetteville, GA 30214

Date: 11/29/2005

Type of Review: A) Construction Conference

B) Preliminary Review

C) Violation Follow-Up

D) Other _____

Deficiency:

Category III: Correct before next routine inspection

37. Rear kitchen door must be able to properly completely seal shut and must remain shut completely when not actively in use. *SECOND NOTICE*

NOTES:

1) One box of napkins on floor in dry storage area. All else at least 6" off of floor.

2) Floor looks much better. Keep up the good work/ progress.

Plan of Improvement:

Comments:

Discussed With: _____

Inspector: _____